

# INFORMATION LETTER

Not for  
Publication

NATIONAL CANNERS ASSOCIATION

For Members  
Only

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July 8, 1950

## Estimated Production Of 1950 Fruit Crops

The fruit situation as of June 1 is reported by the Bureau of Agricultural Economics as follows:

**Peaches**—The peach crop in 1950 was estimated at 56.2 million bushels, about 25 percent smaller than the 1949 crop of 74.8 million bushels. The crop this year was cut by severe freezing winter weather and by spring frosts.

In California, the freestone peach crop is about 15 percent smaller than the near-average 1949 crop. But the California clingstone crop is expected to be nearly as large as the 1949 record of 24.1 million bushels.

**Sweet Cherries**—The sweet cherry crop is estimated at 78,670 tons, 43 percent smaller than the 1949 crop. Production in the eastern states is expected to be about the same as in 1949, but that in the western states is greatly reduced from 1949. The Washington and Oregon crops are each less than half the large 1949 crops and the California crop is nearly one-third smaller.

**Sour Cherries**—The sour cherry crop of 143,440 tons sets a new record, 6 percent larger than the previous record crop in 1948. The crop is 27 percent larger than the 1949 crop.

**Apricots**—The crop of apricots in California, Washington and Utah was estimated at 207,600 tons, 5 percent larger than the 1949 crop. The California crop of 206,000 tons is 25 percent larger than the 1949 crop and near average. But the Washington and Utah crops—1,400 and 200 tons, respectively—are near failures as a

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## Tin from Belgian Congo

Tin from the Belgian Congo will be added to the U. S. government stockpile in exchange for Marshall Plan funds, the Economic Cooperation Administration announces. Under the agreement, a Belgian firm will receive \$1,700,000 for the purchase of mining machinery and will repay the ECA in tin for the stockpile.

## N.C.A. Issues New Bulletin 26-L

### Introduction Stresses Periodic Equipment Checks

Canners are reminded in the introduction to the 7th Edition of Bulletin 26-L of the advisability of thorough examination of retorts and retort equipment, instruments, valves, etc., prior to the start of regular operation.

The examination should consist of careful testing of all valves and piping, a pressure test of the system, and a check of all instruments against an accurately calibrated thermometer.

The temperature and pressure scales of the indicating mercury-in-glass thermometer should be readjusted according to the table of corresponding gauge pressures and process temperatures at various altitudes, which is to be found on page 21 of the new bulletin.

It is well also to review the venting specifications as listed in the introduction to the bulletin and to be sure that the retort operator is familiar with and follows the applicable specification.

### N.C.A. To Assist in Revision Of Export Statistics List

The N.C.A. has been invited to participate in studies by an industry advisory committee leading to a revision of Schedule B, the Statistical Classification of Domestic and Foreign Commodities Exported from the United States.

The N.C.A. will assist the Advisory Council on Federal Reports, comprising representatives of industry, in the preparation of recommendations for the revision of Schedule B, to be submitted to the Bureau of the Budget, which has prime responsibility for developing and maintaining U. S. government forms.

The N.C.A. will be represented on the advisory committee concerned with Schedule B classifications of food and beverage items.

Canners interested in foreign trade of canned foods may have suggestions on how the statistical classifications of Schedule B may be made more useful. Comments will be welcomed by the Association.

### 7th Edition Mailed To Association Members

The 7th Edition of Bulletin 26-L, *Processes for Low-Acid Canned Foods in Metal Containers*, is being distributed this week to N.C.A. members and other interested parties.

The bulletin was first published in January, 1930, and since then has been accepted by the industry and regulatory agencies as the authoritative source of safe processes. It represents the result of continuing cooperative research involving the N.C.A. Research Laboratories, the laboratories of can suppliers, and others.

The bulletin has been expanded and revised in each subsequent edition, and the latest edition is based upon the best available data.

It is to be emphasized that upon receipt of the 7th Edition of Bulletin 26-L, which is bound in a yellow cover, all copies of previous editions should be discarded.

Principal changes incorporated in the 7th Edition are a new definition of initial temperature and the specification of processes for various initial temperatures. To arrive at the proper process for use, the procedure outlined in the "initial temperature statement" for the determination of

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## Change in Navy Buying

Attention is invited by the Navy Department to a change in policy with regard to procurement of canned foods from the 1950 pack: Supplies will be purchased f.o.b. origin or f.o.b. destination, whichever is most advantageous to the government.

Invitations for bids on Navy requirements will provide prospective bidders the alternative of bidding either f.o.b. origin or f.o.b. destination, or both. This procedure will apply to all purchases of canned foods for the Navy. Invitations for bids will be issued, as before, by the Quartermaster Corps Purchasing Offices.

## RESEARCH

### Advisory Committees Review RMA Progress and Policy

Chairmen of the 24 advisory committees which have been appointed under the Research and Marketing Act met in Washington recently with Secretary of Agriculture Charles F. Brannan, ARA Administrator P. V. Cardon, and O. V. Wells, Chief of the Bureau of Agricultural Economics.

The final day of their meeting was spent in a joint session with the Agricultural Research Policy Committee to arrive at a clearer understanding of the activities of the various committees and to develop and recommend ways of strengthening the agricultural research and service program.

Among the recommendations of the chairmen of the 24 advisory committees, which were presented to Secretary Brannan, are these:

The advisory committees should help the Department to strike a balance between fundamental and applied research, with some of this effort aimed at providing background data as a basis for the development of broad agricultural policy.

The advisory committees should be kept advised as fully as possible about federal, state, or industrial research in their respective field of interest as a means of achieving helpful cooperation. Contract work, as authorized under the RMA, should be expanded to the fullest practicable extent.

Realizing that results of research are valuable only when applied to practical production and distribution problems, the chairmen group recommended that extension, education, and service work be expanded. Training programs should be encouraged, especially by state institutions, so that qualified personnel will be available to carry out the expanded program contemplated by the Research and Marketing Act, particularly the marketing and distribution phases of it.

All segments of the trade—private corporations, trade and producer groups, state and local commissions, and other organizations—should be encouraged to do with their own funds necessary research which is supplementary or in addition to research being done through the USDA.

Other recommendations pertain to the importance of having adequate funds to expand the program in accordance with the provisions of the Act and of maintaining flexibility in

the use of funds to meet emergency situations.

In addition to these general recommendations, the chairmen group posed certain questions for consideration of the over-all Agricultural Research Policy Committee; submitted a suggested outline as to what the purposes and functions of the advisory committees might be; made suggestions concerning the selection and qualifications of advisory committee members; and, at the request of the USDA, presented recommendations as to how executive secretaries and other Department personnel might assist the committees more effectively.

The chairmen group also met in joint session with a special subcommittee of the House Committee on Agriculture, members of the Appropriations Subcommittee on Agriculture, representatives of the Bureau of the Budget, and members of the Agricultural Research Policy Committee. This session was held at the request of Representative Pace (Ga.), chairman of the special subcommittee, to provide an opportunity for members of Congress and a study group appointed by Representative Pace to review problems, progress, and needs concerning the RMA program.

### New Grape Juice Process

A method of capturing the volatile flavor constituents from Concord grape juice so they can be used to improve the natural taste and aroma of various grape products has been developed by U.S. Department of Agriculture scientists at the Eastern Regional Research Laboratory near Philadelphia.

To demonstrate the quality of grape essence, researchers at the Philadelphia laboratory have used it to prepare a new grape juice concentrate. The process for making both grape essence and the full-flavored concentrate is described in an article by four Laboratory workers in the June issue of *Food Industries*.

## MEETINGS

### New York State Canners

The 65th annual meeting of the Association of New York State Canners, Inc., will be held December 7-8 instead of December 14-15, it is announced by W. H. Sherman, secretary. The meeting will be held at the Hotel Statler, Buffalo.

## SUPPLIES

### Shipments of Glass Containers

Shipments of wide-mouth food glass containers during May, 1950, totaled 2,077,350 gross, as compared with shipments of 1,893,631 gross during May, 1949, it is reported by the Bureau of the Census, U. S. Department of Commerce.

Shipments of narrow-neck food glass containers were reported at 1,274,295 gross for May, 1950, against 715,327 gross for May, 1949.

## STANDARDS

### Grades for Citrus Products

U. S. standards for grades of canned grapefruit and orange for salad have been issued by the Production and Marketing Administration, USDA. The standards were published in the *Federal Register* of July 6.

### Grades for Canned Pineapple

U. S. standards for grades of canned pineapple have been revised by the Production and Marketing Administration, USDA. The revision was published in the *Federal Register* of June 27.

### Canned Blueberry Grades

Notice is given in the *Federal Register* of July 7 that the Production and Marketing Administration is considering the revision of U. S. standards for grades of canned blueberries or canned huckleberries. The proposed revision is published in that issue.

### Grades for Frozen Juices

Notice is given in the *Federal Register* of June 30 that the Production and Marketing Administration, USDA, is considering the issuance of U. S. standards for grades of frozen concentrated orange juice and for frozen concentrated blended grapefruit and orange juice. Notice is given in the *Federal Register* of July 1 that PMA is considering the issuance of U. S. standards for grades of frozen concentrated grapefruit juice. The proposed standards are published in those issues, respectively.

## STATISTICS

### Canned Foods Stocks Shown About the Same as in 1949

The latest reports of stocks of the principal canned fruits and vegetables in the hands of canners and distributors indicate that stocks of all fruits, vegetables and juices are about the same as they were a year ago.

Canners' stocks of the principal canned fruits, as reported by the Bureau of the Census, totaled 8,637 thousand actual cases on June 1, 1950, as compared with 11,027 thousand cases on June 1, 1949. Distributors' stocks of these fruits were reported at 10,370 thousand and 8,613 thousand cases, respectively, on these dates.

Stocks of the principal canned vegetables in canners' hands, June 1, 1950, amounted to 17,146 thousand cases, as compared with 15,435 cases the year before. Distributors' stocks were 18,321 thousand and 18,765 thousand cases, respectively.

Canners' stocks of the principal juices on June 1, 1950, were 14,852 thousand actual cases, as compared with 13,673 thousand cases on the same date last year. Distributors' holdings of these juices were reported at 8,119 thousand and 7,898 thousand cases, respectively.

### Pea Crop Conditions

Growing conditions of peas as of the last week of June are summarized by the N.C.A.'s Division of Statistics on the basis of reports from reliable sources:

**New York**—Peas are looking fairly good in most areas but the crop will not be excessively large. Estimated about 80 cases per acre for the average of both earlies and lates. Quality of the crop harvested to date is excellent.

**Maryland and Delaware**—In this section pack about completed. Average around 2,200 to 2,500 pounds per acre. Good quality.

**Pennsylvania**—Pennsylvania canners will be past the canning peak this week. The yield and quality of Alaska peas is above average. On sweet peas the yield will be light and the quality will be about the same as last year. Yield about 2,200 to 2,400 pounds per acre.

**Illinois**—A cold wet spring delayed getting early peas in the ground. Generally, peas are in excellent shape now. However, there has been far

above average rainfall in June. Operations should commence by the first of next week. Quality good and yield high.

**Wisconsin**—Favorable weather has enabled Wisconsin canners to stay well ahead of the pea crop. Finest quality Alaskas that they have ever packed; generally low yields, however. Average yields of Alaskas varied quite widely—from 1,000 pounds per acre up to 2,200 pounds. First reports of early sweets in southern Wisconsin indicate yields of 1,700 to 1,800 pounds per acre.

Aphid infestation is definitely the lightest the state has experienced in many years.

Uneven maturity has made it difficult to decide when to harvest many Alaska fields. This condition seems to be the result of wet ground at planting time, and the cool weather which has favored continued blossoming after first pods were filling.

**Minnesota**—Moisture needed because of drying heat and winds. Average production estimates slightly reduced.

**Oregon and Washington**—Peak of season approaching. Late acreages look particularly promising.

### 1950 Fruit Crops

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result of the severe winter in these states. In 1949 Washington produced 26,400 tons and Utah 6,200 tons.

**Pears**—Production of pears is estimated at 27.9 million bushels, 23 percent smaller than the record 1949 crop. Production in the Pacific Coast states is estimated at 22.6 million bushels, 81 percent of the total 1950 crop. The crop in these states consists of 16,831,000 bushels of Bartlett pears and 5,737,000 bushels of other varieties, mostly winter pears. Production of each classification is also about one-fourth smaller than in 1949.

**Apples**—The commercial apple crop will be considerably smaller than the large 1949 crop of 133 million bushels but at least as large as the 1939-48 average of 110 million bushels. Smaller production in 1950 than in 1949 is expected in all regions of the country except the South Atlantic, where production is expected to be above both that of 1949 and average.

The season for the new apple crop is a week or two weeks later than last year in nearly all areas. Because of this lateness, marketings from the new crop may not reach volume until mid-July. Movement of the 1949 crop was practically completed by late June.

## PUBLICITY

### Seventeen

Miss Beryl Walter, home and food editor of *Seventeen* magazine, has an article in the July issue entitled "Open A Can." Five recipes using canned luncheon meat are featured. On the full page opposite the article, each recipe is illustrated on a make-believe stove.

The article begins, "The little keys up yonder are more than just can openers. They're open-sesames to a whole array of easy-to-fix, good-to-taste dishes. Whether you want a party snack or a man-sized meal, you can make it with canned meats. There are dozens of varieties to choose from . . . frankfurters, Vienna sausages, tongue, sandwich spreads, stews, hash, hamburger patties and specialties like chili con carne, chop suey, tamales. Good as is, these always-ready meats taste even better when you dress them up a bit."

*Seventeen* is a teen-age magazine featuring stories and articles for young readers.

## DEATHS

### J. V. McInnes

J. V. McInnes, 77, of Haxton Foods, Inc., Oakfield, N. Y., died June 30 after a brief illness.

Mr. McInnes was in the food industry for approximately 50 years, serving with the Erie Preserving Company, Curtice Brothers Company, and, since 1925, the Haxton firm.

Mr. McInnes was a member of the N.C.A. Board of Directors, 1933-35, and was active in Association committees. He was a past president of the Association of New York State Canners, Inc.

### Paul F. Shorb

Paul F. Shorb, 57, nationally known tax expert and senior partner in the law firm of Covington, Burling, Rublee, O'Brian and Shorb, died suddenly July 2 at his home in Washington. The firm is Counsel for N.C.A. Mr. Shorb was well known to many canners and had assisted in handling tax problems affecting the industry.



## FOREIGN AID

### Meat Processing in Turkey

Marshall Plan funds will be used to help Turkey develop a modern meat packing industry, the Economic Cooperation Administration announces. The ECA will supply \$1,540,000 to pay for U. S. equipment and engineering services.

"The long-range program calls for construction of about 12 meat packing, processing and storage plants," ECA states. "Construction of these facilities is expected to eliminate seasonal shortages of meat in Turkey's principal cities as well as provide processed meat products for export."

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the initial temperature should be followed, and the process corresponding to the initial temperature actually obtained should be used.

The "initial temperature statement" is quoted:

"The initial temperatures specified designate the average temperature of the can contents at the time steam is turned on for the process. Just prior to the start of the process, the contents of the container used for checking the initial temperature should be shaken or stirred and the temperature determined. This container should be representative of the coldest cans in the retort load and should have an initial temperature equal to or greater than the initial temperature specified. The initial temperature specified is to be regarded as a prerequisite minimum of the process suggested. If a can is closed at a temperature higher than that of the canning room atmosphere and is then held for some time in the room before it is processed, the contents will cool but the temperature at the center of the can may not be appreciably less than the closing temperature. It is for this reason that, from the standpoint of sterilization, the contents of the container should be stirred or shaken and the initial average temperature determined just prior to the start of the process."

The introduction and appendix to the 7th Edition contain information which, while familiar to most canners, might well be reviewed and brought to the special attention of retort operators and supervisory personnel.

Each member will receive one copy of the 7th Edition in the regular distribution. Additional copies may be obtained upon request to the N.C.A. Research Laboratories.

## Invitations for Bids

Quartermaster Purchasing Office—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The QMC has invited sealed bids to furnish the following:

RSP CHERRIES (Standard)—17,428 dozen No. 2 and 15,187 dozen No. 10 cans, f.o.b. destination. Bids due at Oakland under Bid No. QM-04-493-50-163 by July 31.

CANNED APRICOTS (Choice)—21,978 dozen No. 2½ and 17,816 dozen No. 10 cans. Bids due at Oakland under Bid No. QM-04-493-50-165 by Aug. 14.

CANNED PIMIENTOS (Fancy)—2,858 dozen No. 2½ cans, f.o.b. origin or f.o.b. destination. Bids due under Invitation No. QM-11-009-50-191 by Aug. 15.

The Veterans Administration has invited sealed bids to furnish the following:

OLIVES, GREEN, STUFFED (pimiento) (Choice)—609 one-gallon jars, f.o.b. destination. Bids due under Invitation No. 194-s(D) by July 24.

JAMS AND JELLIES—quantities of No. 10 cans of apricot, cherry, grape, plum, and red raspberry jams, and apple, crabapple, and grape jellies. Bids due under Invitation No. 8-17 by July 24.

The Purchase Division, Federal Supply Service, General Services Administration, 7th and D Streets, S. W., Washington 25, D. C., has invited bids on canned corn, snap beans, and peas from the 1950 pack and is prepared to invite bids again later in the season, approximately as follows, on these and other canned foods:

Canned Item	Bids Close	Delivery
Peas.....	7-25	9-15
String beans.....	8-25	10-16
Peaches, y.s.....	8-25	9-29
Corn.....	9-1	9-29
Beets.....	10-1	10-31

## PERSONNEL

### Canners League of Florida

E. R. Lancashire of Blytheville, Ark., has been appointed Secretary-Manager of the Canners League of Florida and will take over duties in that capacity on August 1, it is announced by J. Logan Bloodworth, League president.

Mr. Lancashire succeeds Homer E. Hooks, who will join the Lakeland Highlands Canning Co., Highlands City, Fla.

On July 1 William E. Barr of Lakeland became Assistant Secretary-Manager, a new position with the organization.

Mr. Lancashire has a background of education and experience in the food industry. He was research representative for the Continental Can Company for eight years and until recently was owner-operator of the Blytheville Canning Co., Inc., Blytheville, Ark.

## CONGRESS

### Operation of Tin Smelter

The Senate on July 1 passed and sent to the House S.3666, to extend through June 30, 1956, the authority for the government to operate the tin smelter at Texas City, Tex.

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